

S. LOURENÇO DO BAIRRO, ANADIA, PORTUGAL

MENTZENDORFF
wine shippers since
1858

CALCARIO3 DO PRINCIPAL RESERVA RED 2012



DETAILS OF PRODUCTION

The property's 61 hectares are spread over the fabulous clay-limestone soils that dominate the gentle hills of this property. The entire vineyard is dry farmed. It is here that, with a base of four most iconic red wine (Principal) and our use of gravity flow winemaking that we are able to produce a red wine that reflects the nature of the limestone-rich soils: with its expressive fruit, vibrant acidity, minerality and rich texture.

All grapes are harvested manually and then placed onto a selection tray where only the best bunches will enter the winery. Destemming and crushing follow, where the grapes are then transferred to temperature-controlled stainless steel vats and alcoholic and malolactic fermentation takes place. Maceration lasts for approximately 20 days, using the delestage technique. The wine is then aged for 24 to 30 months in 225 litre French oak barrels (new and used). The final blend ages for another 6 years in the bottle before being released to the market.

TASTING NOTES

Ruby with opaque center. Aromas of dark woodland fruit, cedar, leather, graphite. Full-bodied, with firm tannins, but very polished. Vibrant acidity that remains throughout. Great length, mouth feel and a mineral finish.

HOW TO SERVE

Serve between 16-18 C°. For maximum enjoyment, decant 30 minutes before serving. In a cool place (12-14 C°) away from direct sunlight and without big fluctuations in temperature. The wine is perfect to drink, but will age beautifully for a further 10-15 years.

VINTAGE

2012

STYLE

Red

BLEND OF GRAPES

Touriga Nacional (50%),
Cabernet Sauvignon
(20%), Merlot (30%)

ALCOHOL

14%

RESIDUAL SUGAR

1.1 g/l

